

PROTEIN STABILIZING AGENT

Abstract of the Invention

The present invention relates to a protein stabilizing agent for stabilizing a protein suspension in an aqueous acidic liquid such as a juice. The protein stabilizing agent is comprised of a high methoxyl pectin and a propylene glycol alginate. The present invention also includes compositions for suspension in an aqueous acidic liquid comprising a protein material and a protein stabilizing agent that contains a high methoxyl pectin and a propylene glycol alginate. The invention further includes aqueous acidic protein suspensions and methods of producing such suspensions, where the suspensions have a pH of from 3.0 to 5.5 and contain a stabilized suspension of a protein material and a protein stabilizing agent containing a high methoxyl pectin and a propylene glycol alginate therein.

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